

PATENT ABSTRACTS OF JAPAN

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(21)Application number :	02-042442	(71)Applicant :	TOYO SUISAN KAISHA LTD
(22)Date of filing :	26.02.1990	(72)Inventor :	ITO YOICHI NAKADA HIDEO TEZUKA KENICHI

(54) PRODUCTION OF HOT AIR DRIED INSTANT NOODLE

(57)Abstract:

PURPOSE: To obtain the palatable title noodle suppressed in elution of starch material from long strips of noodle, capable of eating noodle with original taste of soup.

CONSTITUTION: Long strips of noodle cut into strips according to ordinary method are boiled and cooked and cut into one meal and then dried in the atmosphere at 94-100°C and 25-40% relative humidity by a hot air drier capable of circulating air having 0.2-0.5m/sec wind velocity to provide the aimed noodle.